

# LEBOLLÈ

## Spumante Millesimato Metodo Classico Blanc De Blancs Brut

An excellent wine for aperitifs, shellfish, raw fish, white meats with flavorful sauces, and smoked meats.



Metodo Classico Blanc de Blancs Brut millesimato Sparkling Wine :

**ORIGIN:** Italy

**SOIL:** Fresh, sandy soils, predominantly calcareous

**GRAPE CULTIVATION:** Guyot and Spurred Cordon

**HARVESTING:** Handpicked

**VINIFICATION:** Slow fermentation with controlled temperature around 16-18°C. Second fermentation with Classic Method in bottle for at least 15 months

**AGING:** Temperature controlled stainless steel tanks.

**BOTTLING:** Cold sterile

**ALCOHOL CONTENT:** 12% vol

**COLOUR:** Straw-yellow with golden tinges

**NOSE:** Fine aromatic with fresh fruit and bread crust hints

**TASTE:** Vivid, balanced, with enveloping and velvety structure

**INTERNATIONAL PAIRINGS:** It balances well spicy sensations, perfect with oriental dishes, like Thai or Indian food.

**SERVING TEMPERATURE:** 8 – 10°C